

3000
8282
A/ler
£1214

LUBRICATION

The rod on which the product holder slides, which is underneath the slicer, should be lubricated weekly with several drops of oil. Machine without oiler. Lift up the machine and oil the rod directly. After the lubrication have the carriage sliding 4 or 5 times. Use oil SHELL ONDINA 15 or ESSO MARCOL 82. Occasionally, the slice thickness control fully counterclockwise when lubricating this slide rod and then turn it fully clockwise when finished. **DO NOT** lubricate the rod on which the last slice device slides. It must be kept clean but not lubricated. The motor has sealed bearings and requires no lubrication maintenance.

WEARADJUSTMENT

After several years of operation and many sharpenings of the blade it may become necessary to have the slice thickness plate adjusted closer to the blade.

Dimensions mm

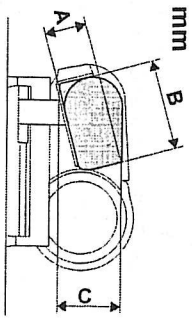
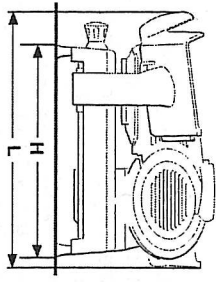
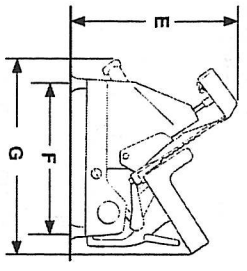
	AX-SD9/N	AX-S10/N	AX-S12/N
E	330	360	390
F	280	280	320
G	410	410	450
H	360	360	420
L	590	590	600

Date du Moteur	AX-SD9/N	AX-S10/N	AX-S12/N
Volts		115	
Hz		60	
Ph		1	
Amp	1,5	1,5	2,5
N/min		1750	

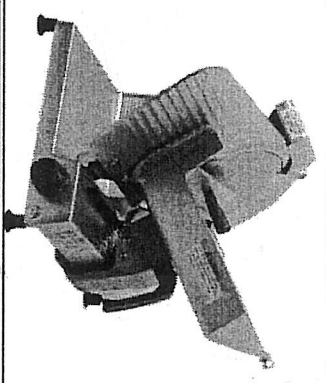
Weight	AX-SD9/N	AX-S10/N	AX-S12/N
Net kg	12	13	18
Brut kg	15	16	22

Capacité de coupe mm

	AX-SD9/N	AX-S10/N	AX-S12/N
A	140	140	150
B	190	190	220
C	170	170	210



PLEASE CALL AXIS EQUIPMENT FOR PARTS & SERVICE FOR YOUR SLICER AT: (514) 737-9701 / (888) 275-4538



**INSTALLATION
MAINTENANCE
SLICER**

**AX-SD9/N
AX-S10/N
AX-S12/N**

INSTALLATION

UNPACKING

Immediately after unpacking the slicer, check it for possible shipping damage. If this machine is found to be damaged after unpacking, save the packing material and contact the carrier within 15 days of delivery.

Prior to installation, test the electrical service to assure that it agrees with the specifications on the machine data plate **1**.

ELECTRICAL

WARNING: THIS MACHINE IS PROVIDED WITH THIS PLUG CONNECTED TO PROPERLY GROUNDING PLUG, GROUNDED OUTLET. IF THE RECEPTACLE IS NOT THE PROPER GROUNDING TYPE, CONTACT AN ELECTRICIAN.



CLEANING

This machine must be thoroughly cleaned and sanitized after installation and before being put into service.

SAFETY SAFETY DEVICES INCORPORATED IN THIS SLICER MUST BE IN THEIR CORRECT OPERATING POSITIONS ANYTIME THE SLICER IS IN USE.

The blade cover **5** must be in position over the knife and secured by tightening the hand knob.

The last slice device **4** must be used when slicing it keep your hands away from the blade.

When the slicer is not running, the slicer thickness control **2** must be set on zero (fully clockwise) to prevent the blade edge from being exposed. Always UNPLUG the power cord before cleaning or moving the slicer.

SLICING

Pull the **product holder** (3) toward you until it stops and place the product to be sliced on the product holder tray. Set the **last slice device** (4) against the product and stwich on the slicer by pressing the on-off stwich. Adjust the **slice thickness** (7) by turning the **slice thickness control** (2).

The numbers on the slice thickness control do not indicate actual measurements but may be used for reference to duplicate slice thickness.

Using the **last slice device** (4) handle push the **product holder** (3) back and forth to slice. Always turn off the slicer and turn the **slice thickness control** clockwise to zero when not slicing.

CLEANING

This machine must be thoroughly cleaned after each day's operation or anytime it will not be used for an extended period of time.

WARNING: UNPLUG MACHINE POWER CORD AND TURN THE INDEX KNOB FULLY CLOCKWISE BEFORE CLEANING THE SLICER.

Remove the **slice deflector** by removing its thumb screw.

Turnover **product holder** (3). Pull the carriage up to its limit stop and rotate towards the outside, by having the plate either removed or turned over, makes easier the cleaning of remote spots otherwise difficult to be reached.

Using a mild soap and hot water solution and a clean cloth, wipe all surfaces of the slicer. Thoroughly rinse it with another clean cloth and fresh water.

Remove the blade cover by removing the hand knob (5).

With the hand knob removed, grasp the edge of the blade cover and carefully lift it straight off the blade.

WARNING: THE SLICER BLADE IS VERY SHARP USE EXTREME CAUTION WHEN WORKING NEAR THE BLADE.

CAREFULLY wash both sides of the blade with the **slice thickness control** turned fully clockwise. Wash the blade by wiping outward from the center. **ALWAYS** rinse the blade thoroughly using fresh water and a clean cloth. Never use steel pads to clean the blade. Wash and thoroughly rinse the removed components prior to reassembling them. **DO NOT** wash any slicer components in a dishwasher.

MAINTENANCE

ATTENTION

Use protection gloves



ELECTRICAL SAFETY

When the slicer is running the eventual removal of the blade cover, or the default of electric power, causes the stop of the machine.

SHARPENING OPERATION

Your slicer blade will provide long service in normal deli, food store, or commercial kitchen use.

However, in high volume applications where it is a practice to sharpen the blade frequently or even daily, the blade will be expended in a shorter time.

For a correct sharpening of the blade follow these instructions:

1 Make sure that the machine off.

2 Clean the blade removing any greasy residue.

3 Rotate the slice thickness control to zero to make sure that the blade is covered by the slice thickness plate.

ATTENTION: During the sharpening operations, pay attention to an accidental contact with the blade.

4 Fully lift up and turn it by 180° the sharpener device.

5 **Sharpening:** Push pushbutton to start the machine and start the automatic sharpening operation. After 10 max. 15 seconds press the burr removing wheel pushbutton and push the wheel towards the blade. After a few seconds, with the two wheels in contact with the blade, press the stop pushbutton.

6 Lift and rotate of 180° the sharpener and reset it into its initial position

Cleaning of the grinding wheels
For an adequate sharpening the grinding wheel must always be clean. Remove dirt and grease with alcohol and using a brush.

